

PRESIDENT'S CORNER

GTC Nutrition Expands Ingredients Portfolio with the Addition of BioAgave™



GTC Nutrition President
Patrick Smith

Pursuant with our commitment to help our customers build nutrition solutions for life, we are pleased to announce the launch of a new ingredient – BioAgave™ agave active fiber. Adding BioAgave to our portfolio complements our nutrition-based digestive health solutions.

BioAgave is a naturally-occurring, plant-derived source of inulin that provides unique functional benefits to food and beverage applications. It features a branched structure and high degree of polymerization (DP). As a result, BioAgave offers superior functionalities and stability, particularly in liquid form.

Consumers are increasingly demanding products with added

fiber due to the large fiber gap that exists in the modern day diet. The Institute of Medicine recommends between 28-35 grams of fiber per day for adults, yet most consumers only eat about 14-15 grams per day. BioAgave contains 90% soluble fiber, making it an ideal ingredient solution for manufacturers looking to increase the fiber content of better-for-you alternatives and address this gap.

The launch of BioAgave™ agave active fiber is a collaborative effort between two Corn Products International affiliates – GTC Nutrition and CPI Ingredientes in Mexico. We plan to market BioAgave as a wellness solution, focusing initially on markets in North America and Mexico. Please join us for the BioAgave launch press conference at IFT on June 30, 2008 at 2 p.m. in the Morial Convention Center, New Orleans, LA – room 273.

CALENDAR OF EVENTS

- ADSA / ASAS, Indianapolis, IN
July 7-11
- Poultry Science Association, Niagara Falls, Canada
July 20-23
- Food Ingredients Asia, Bangkok, Thailand
September 24-26
- Supplside West, Las Vegas, NV
October 22-24
- Health Ingredients Europe, Paris, France
November 4-6

GTC NUTRITION

BUILDING NUTRITION SOLUTIONS FOR LIFE.

IFT Showcase

GTC Nutrition to Showcase Ingredient Solutions at the 2008 IFT Food Expo

GTC Nutrition will showcase its value-added ingredient solutions by presenting better-for-you frappe-cappuccino toppings and dessert at booth #2223 at the 2008 Institute of Food Technologists (IFT) annual food expo June 29-July 1, 2008 in New Orleans, Louisiana.

A chilled frappe-cappuccino will be served at GTC Nutrition's booth and topped off with ingredient-enriched prototypes including:

Bone Health - Chocolate Syrup: Enriched with Aquamin® calcified mineral source and NutraFlora® prebiotic fiber

Digestive Health - Caramel Syrup: Enriched with NutraFlora® prebiotic fiber and BioAgave™ agave active fiber

Immune Health - Berry Syrup: Enriched with NutraFlora® prebiotic fiber

Glycemic Health - Biscotti: Enriched with NutraFlora Plus™ Hi-maize® prebiotic fiber blend

Heart Health - Cardio Capsules: Enriched with OatVantage™ oat bran concentrate

IFT08
ANNUAL MEETING + FOOD EXPO

Awards

GTC Nutrition and Staff Receive Awards of Recognition

GTC Nutrition is proud to be the recent recipient of two awards – one recognizing the Company and the other one of its staff.

GTC Nutrition was recognized by the Colorado chapter of the International Association of Business Communicators (IABC) in June with two Bronze Quill Awards of Merit. The awards recognized GTC Nutrition for its consumer Public Relations campaigns designed to build brand awareness for its flagship ingredient NutraFlora® prebiotic fiber.

In May, business development manager Andrea Bernier earned

the Emerging Dietetics Leader Award, which recognizes the competence and activities of members, regardless of their age, who are at the beginning of their dietetics careers.

Members who receive this honor support the promotion of optimal health and nutritional status of the public through demonstrating leadership in legislation, research, education, management and other areas related to the profession.

Congratulations and thanks to Ms. Bernier, GTC Nutrition's marketing and PR team, and Linhart Public Relations.

TECHNICAL BULLETIN

NutraFlora® and BioAgave™ - Enriched Caramel Syrup for Digestive Health

According to the International Food and Information Council, 77 percent of Americans are trying to consume more fiber and 86 percent of consumers are aware that fiber is important for maintaining a healthy digestive system. GTC Nutrition now offers a variety of fiber ingredients and fiber blends to help manufacturers increase the fiber content of their better-for-you products.

One of GTC Nutrition's featured prototypes at IFT is a caramel syrup frappe-cappuccino topping enriched with BioAgave® agave active fiber and NutraFlora® prebiotic fiber to deliver 2.5 grams of fiber per serving in support of digestive health.

Derived from the Blue Weber agave plant in Mexico, BioAgave™ agave active fiber provides unique functional benefits to food and beverage applications. It contains 90 percent inulin and features a branched structure and high degree of polymerization (DP). As a result, it offers superior functionalities and stability, particularly in liquid form.

NutraFlora® is a prebiotic fiber that contains a minimum of 95% short-chain fructooligosaccharides (scFOS®). It is produced from beet or cane sugar using non-GMO raw materials and a natural fermentation method. NutraFlora is a simple way to deliver the advantages of soluble fiber, the numerous health benefits and the technical superiority of a highly effective prebiotic ingredient.

BioAgave and NutraFlora are both highly soluble fibers, and have little to limited contributions to viscosity, making them ideal for the formulation of high moisture products such as syrups. The blend of fibers also provides relative sweetness of about 20 percent, and reduces calories. This combination offers opportunities to increase the fiber content of a variety of applications while supporting a healthy digestive system.

Visit GTC Nutrition at IFT booth #2223 or visit gtcnutrition.com to learn more.

Ingredients	%
Corn Syrup ¹	47.25
High Fructose Corn Syrup (HFCS) ²	29.74
Water	10.66
BioAgave	5.90
NutraFlora	5.50
Caramel Flavor ³	0.50
Cloud Flavor ⁴	0.25
Potassium Sorbate	0.10
Carmel Color ⁵	0.10
Total	100.00

¹Corn Products International – Enzose™ Corn Syrup 014200

²Corn Products International – Invertose® High Fructose Corn Syrup 026430

³Cargill – Natural Caramel Flavor WONF, liquid

⁴Gold Coast Ingredients – Cloud Flavor, powder # 317223

⁵Sethness – BC420 Caramel Color, powder

Directions for Bench Top Preparation:

1. Combine corn syrups with BioAgave and heat to 90°C.
2. Blend NutraFlora, cloud flavor, potassium sorbate and caramel color.
3. Add dry mix to water.
4. Add water mixture to syrups and stir until incorporated.
5. Remove from heat and add caramel flavor.
6. Cool and package as desired.



Nutrition Facts	
Serving Size (28g)	
Amount Per Serving	
Calories 80	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 20g	7%
Dietary Fiber 3g	10%
Soluble Fiber 3g	
Sugars 8g	
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Scientific Update

New Published Study on NutraFlora® scFOS® Prebiotic Fiber and Digestive Health

GTC Nutrition recently announced the publication of a new study relating to NutraFlora® short-chain fructooligosaccharides (scFOS®) prebiotic fiber and digestive health. The study, published in the *British Journal of Nutrition*, highlights scFOS' ability to support the body's natural immune system and reduce the incidence of common digestive conditions.

The multi-center study recruited subjects from occupational medicine departments in France to study the effects of regular consumption of scFOS on digestive comfort of individuals with minor functional bowel disorders.

The reference to the published study is as follows:
Paineau, D., et al. The effects of regular consumption of short-chain fructooligosaccharides on digestive comfort of subjects with minor functional bowel disorders. *British Journal of Nutrition*. 2008; 99: 311-318.

The study indicates that regular consumption of NutraFlora® scFOS® prebiotic fiber may assist the body's natural immune system to improve the quality of life for individuals struggling with minor functional bowel disorders. Consumers are increasingly seeking new ways to address digestive health issues, and NutraFlora provides a natural solution that can be used in a variety of product applications.

A business unit of



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